

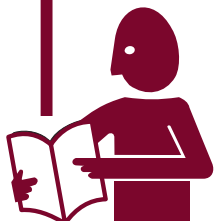
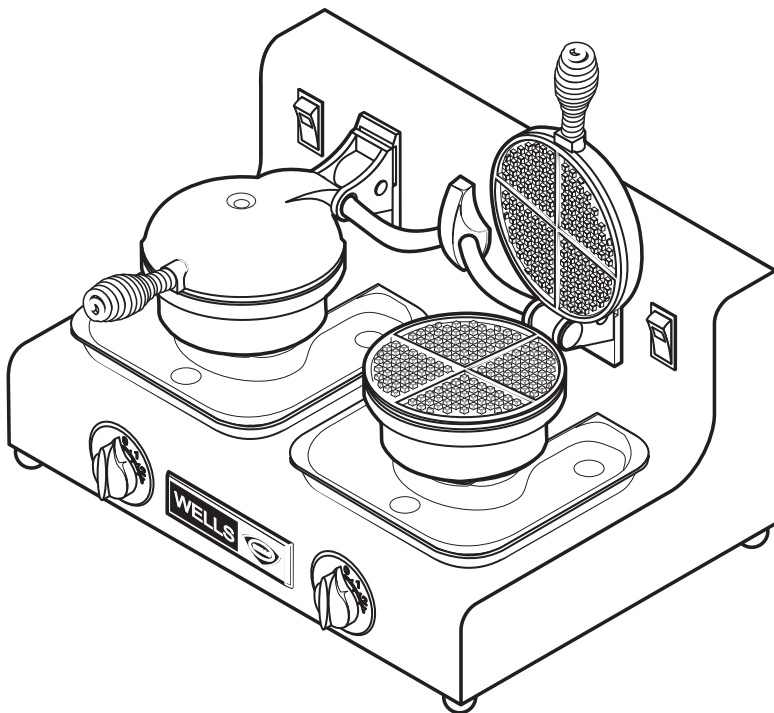


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SUPPLEMENTAL SERVICE INSTRUCTIONS for WAFFLE BAKERS

Model
WB-1
WB-2



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PRECAUTIONS AND GENERAL INFORMATION



WARNING: RISK OF PERSONAL INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a qualified technician. Only qualified technicians are authorized to open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. Do not splash or pour water on, in or over any controls, control panel or wiring.

Never use a wire brush or metal scraper on aluminum components. Use bristle or fiber brush to clean grids.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

Information in this manual reflects current production models as of September 1, 2006. Specifications, model numbers, product numbers and data subject to change without notice.

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INTRODUCTION

This manual contains information needed to properly service and repair Wells Belgian Waffle Bakers.

This manual applies to the following Wells Manufacturing models:

WB-1
WB-2

For installation, operation and maintenance instructions, refer to Operation Manual p/n 37055.

SPECIFICATIONS

GENERAL DIMENSIONS:

WB-1

10-1/8" Wide x 16" Deep x 8-3/4" High
Appliance is 18-3/4" High with grid open.

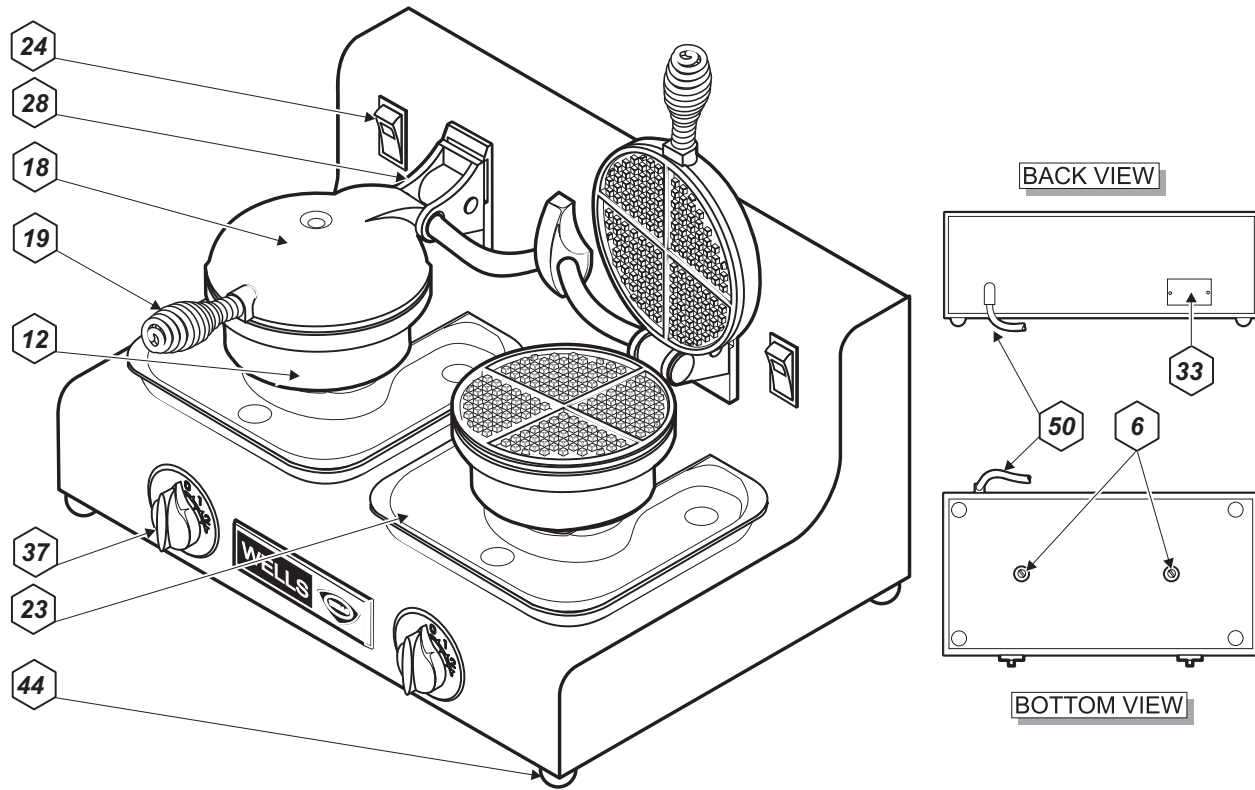
WB-2

19-13/16" Wide x 16" Deep x 8-3/4" High
Appliance is 18-3/4" High with grid open.

MODEL	STYLE	VOLTAGE 1ø	WATTS	AMPS	POWER SUPPLY CORD
WB-1	Single Waffle Baker	120 VAC	900 W	7.5 A	NEMA 5-15P
		208 VAC	676 W	3.25 A	NEMA 6-15P
		240 VAC	900 W	3.75 A	NEMA 6-15P
WB-2	Double Waffle Baker	120 VAC	1800 W	15 A	NEMA 5-20P
		208 VAC	1352 W	6.5 A	NEMA 6-15P
		240 VAC	1800 W	7.5 A	NEMA 6-15P

Refer to Wells General Layout Data sheet, p/n 37093 for current specifications.

FEATURES & OPERATING CONTROLS



ITEM	DESCRIPTION	COMMENTS
6	THERMOSTAT	Maintains baking temperature; adjustable (see page 3)
12	LOWER GRID ASSEMBLY	Lower cooking element; contains thermostat
18	UPPER GRID ASSEMBLY	Upper cooking element
19	GRID HANDLE	Used to safely raise / lower grid
23	DRIP TRAY	Catches excess waffle batter; removable for easier cleaning
24	POWER SWITCH	Energize / de-energize waffle baker
28	HINGE ASSEMBLY	Supports upper grid; allows grid to be raised/lowered for baking
33	DATA PLATE	Lists manufacturer information, agency approvals and electrical specifications
37	TIMER	Mechanical "bell" timer; rings to indicated end of cook cycle
44	RUBBER FEET	Provide means of leveling waffle baker; provide non-slip support
50	POWER CORD	115VAC NEMA 5-15P or 5-20P / 208/240VAC NEMA 6-15P

OPERATIONAL CHECKS

A. AMPERAGE CHECKS

1. Waffle Baker sections are tested separately. Use WB-1 amperage rating when testing an individual Waffle Baker section.
2. Total amperage may be checked with an inductive amperage tester (Amprobe™ or similar) by encircling a single wire at the power switch.
3. Make all testing hookups with the Waffle Baker unplugged and when the cooking surfaces are cold.



CAUTION:
ELECTRIC SHOCK
HAZARD

Live electric circuits may be exposed during these procedures. Take necessary precautions to avoid electric shock.

B. TEMPERATURE CHECKS

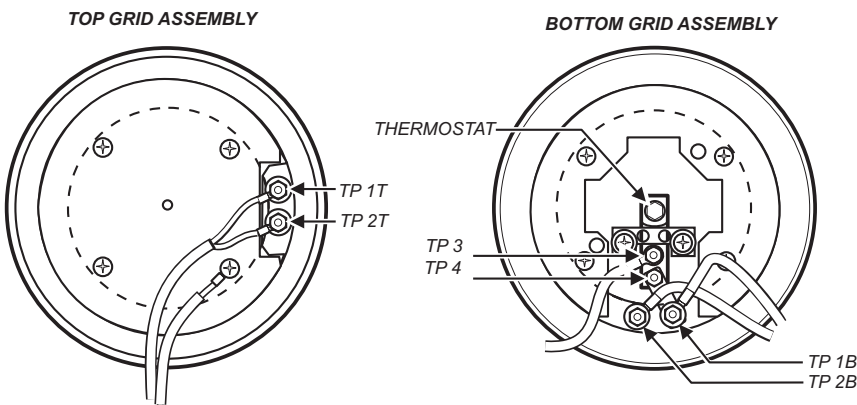
1. Desired baking temperature is 390°F ±5°F (200°C ±3°C).
2. Turn the power switch ON and allow Waffle Baker to heat for a minimum of 30 minutes. Insert a pyrometer of known accuracy between the closed grids and allow the readings to stabilize.
3. Temperature may be adjusted by inserting a 3/16" nutdriver through the hole in the bottom panel of the Waffle Baker and turning the shaft of the thermostat (item 6).



CAUTION:
BURN HAZARD
HOT SURFACES

Equipment surfaces may be hot during these procedures. Take necessary precautions to avoid burns.

C. VOLTAGE TEST POINTS



VOLTAGE	AMPERAGE	
	WB-1	WB-2
120	7.5	15.0
208	3.3	6.5
240	3.8	7.5

IMPORTANT:

Always unplug appliance from electric power and momentarily ground all three prongs of the power cord before attempting resistance checks.

D. VOLTAGE CHECKS - 120V unit (208/240 similar - see wiring diagram)

1. Voltage between TP 1T and TP 2T will be 120V when thermostat is calling for heat.
2. Voltage between TP 1B and TP 2B will be 120V when thermostat is calling for heat.
3. Voltage between TP 3 and TP 4 will be 120V when thermostat is satisfied, and 0V when thermostat is calling for heat.
4. Voltage between TP 4 and TP 2B will be 120V when thermostat is calling for heat.
5. Voltage between TP 3 and TP 2B will be 120V whenever power switch is ON.

OPERATIONAL CHECKS (continued)



CAUTION: ELECTRIC SHOCK HAZARD

Live electric circuits may be exposed during these procedures. Take necessary precautions to avoid electric shock.



CAUTION: BURN HAZARD HOT SURFACES

Equipment surfaces may be hot during these procedures. Take necessary precautions to avoid burns.

E. EVALUATING THE RESULTS

1. Presence of 120V in Test #1 or Test #2 (calling for heat but element not heating) indicates a defective element.
2. Absence of 120V in Test #1 or Test #2 when calling for heat indicates:
 - a.) power switch defective or *OFF*; or,
 - b.) thermostat is defective; or,
 - c.) a wiring or connector problem
3. Any reading other than 0V in Test #3 when calling for heat indicates a defective thermostat.
4. Absence of 120V in Test #4 when calling for heat indicates:
 - a.) power switch defective or *OFF*; or,
 - b.) thermostat is defective; or,
 - c.) a wiring or connector problem
5. Absence of 120V in Test #5 whenever power switch *ON* indicates:
 - a.) power switch defective or *OFF*; or,
 - b.) a wiring or connector problem

F. TROUBLESHOOTING SUGGESTIONS

1. In 208/240V units, the elements are wired in series: in 120V units, the elements are wired in parallel. Amperage readings 1/2 of normal indicate a 208/240V unit operating on 120V, or possible electrical problems in either the top or bottom grid assembly. Wiring investigation, as well as voltage and resistance measurements, may be required to isolate the exact problem.
2. Amperage readings significantly above normal indicate either a unit operating on the wrong voltage, a partial short, or a deteriorated heating element. Again, voltage and resistance measurements will be required to pinpoint the problem.
3. Failure of an individual grid assembly to heat indicates electrical or component problems in that area. Voltage measurements will be required to isolate the exact problem.
4. Grids which heat, but do not come up to temperature, indicate either a defective element or a defective thermostat.
5. Grids which overheat uncontrollably indicate either a defective thermostat or an electrical short.

SERVICING INSTRUCTIONS

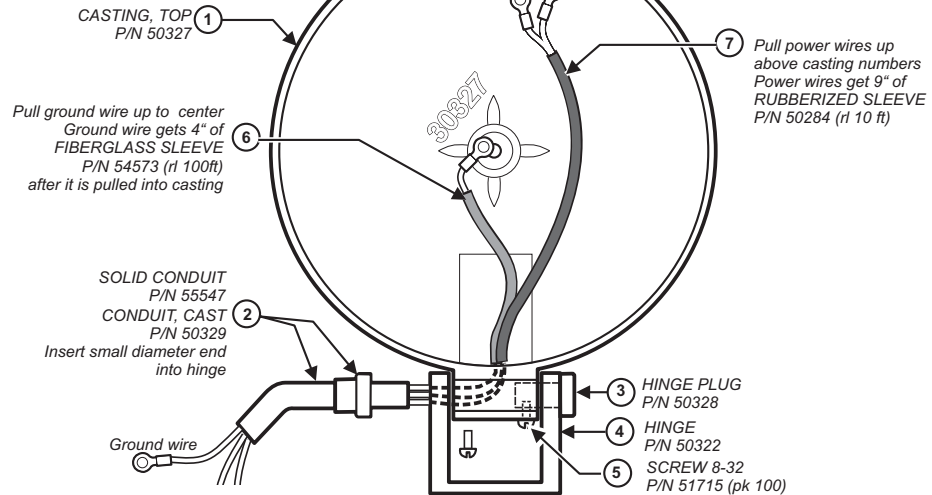
A. TOP GRID ASSEMBLY



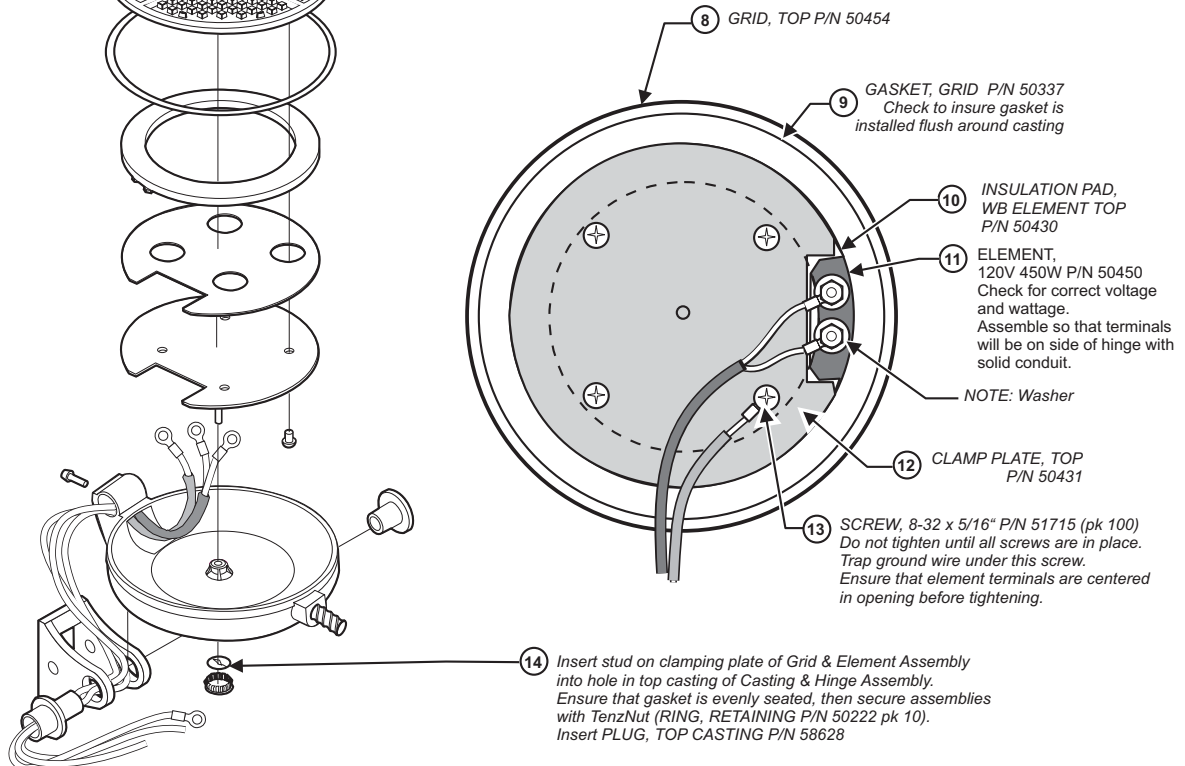
CAUTION:
ELECTRIC SHOCK
HAZARD

Unplug appliance from electric power before removing any panel or access cover.

CASTING AND HINGE ASSEMBLY



GRID & ELEMENT ASSEMBLY



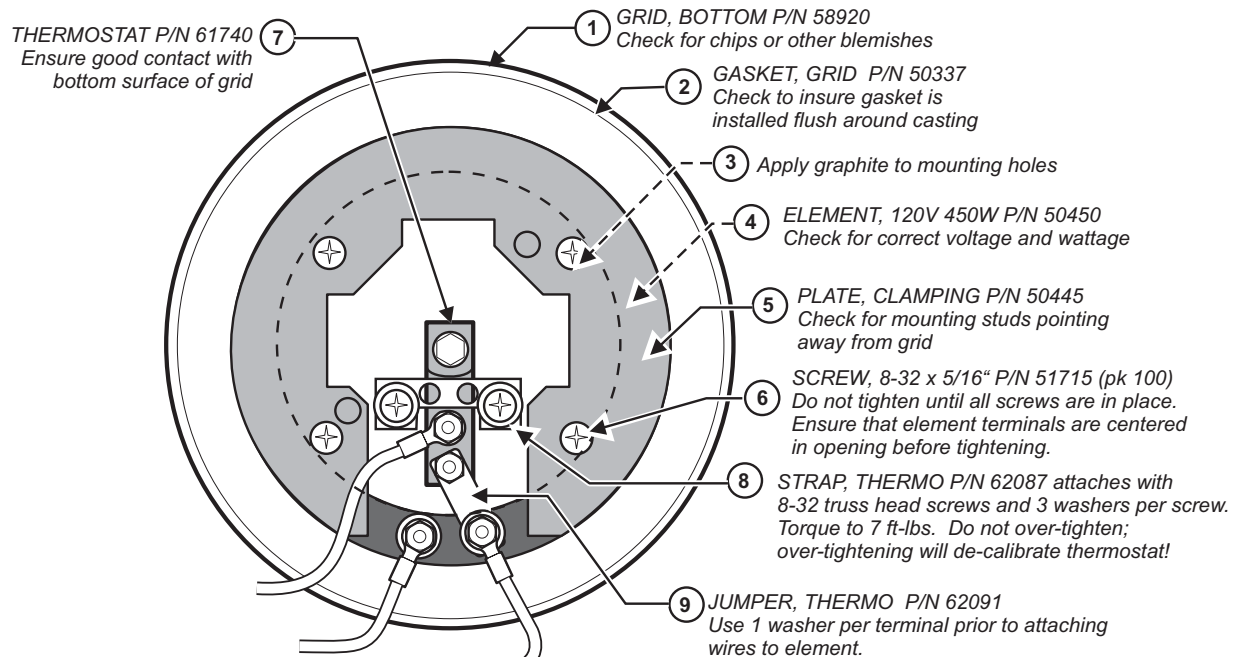
SERVICING INSTRUCTIONS (continued)



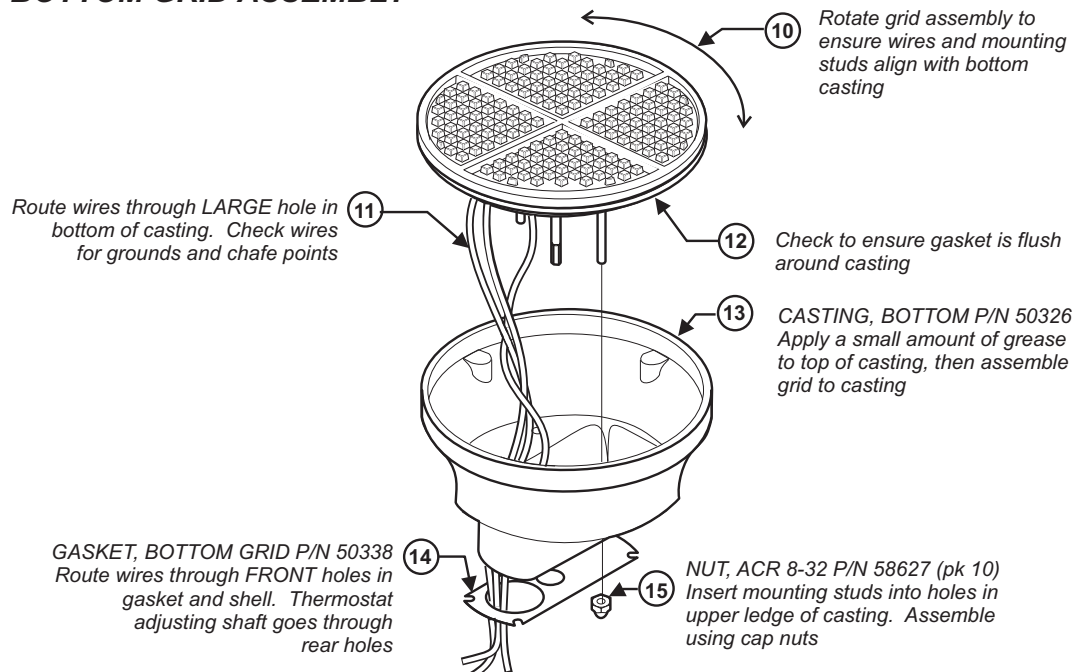
CAUTION:
ELECTRIC SHOCK
HAZARD

Unplug appliance from electric power before removing any panel or access cover.

B. BOTTOM GRID ASSEMBLY

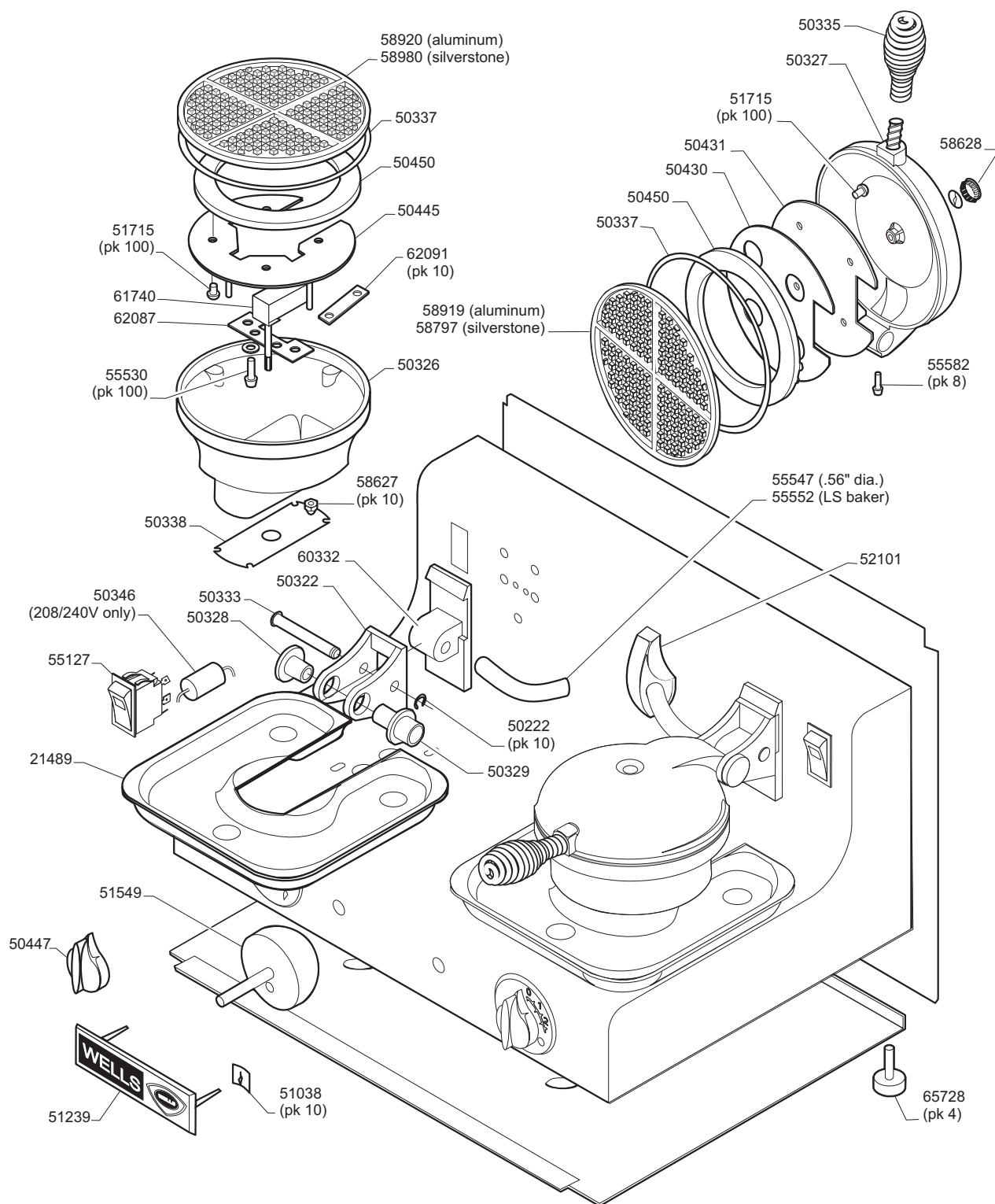


BOTTOM GRID ASSEMBLY



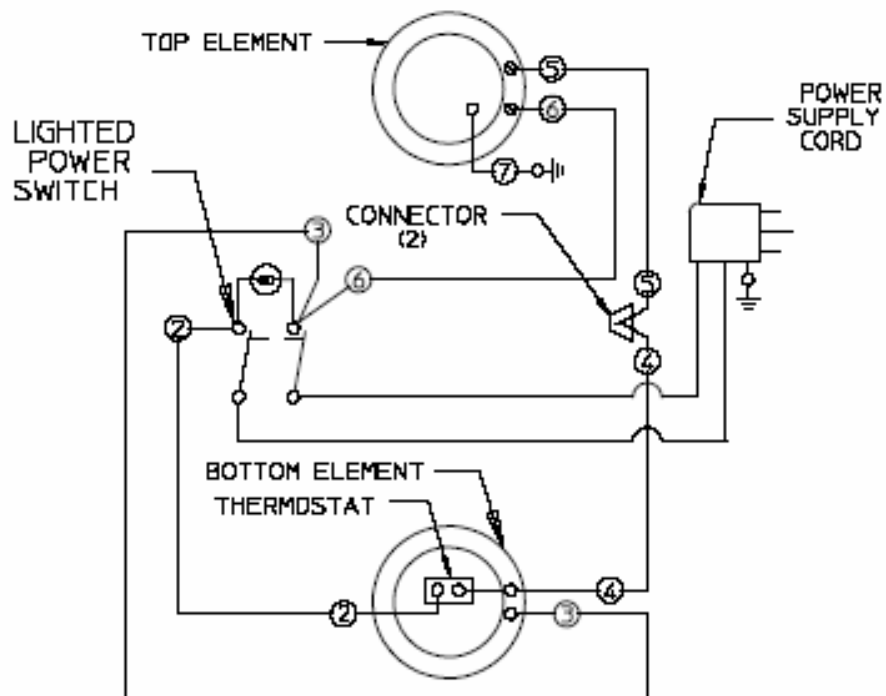
EXPLODED VIEW

WB-2 (WB-1 similar)

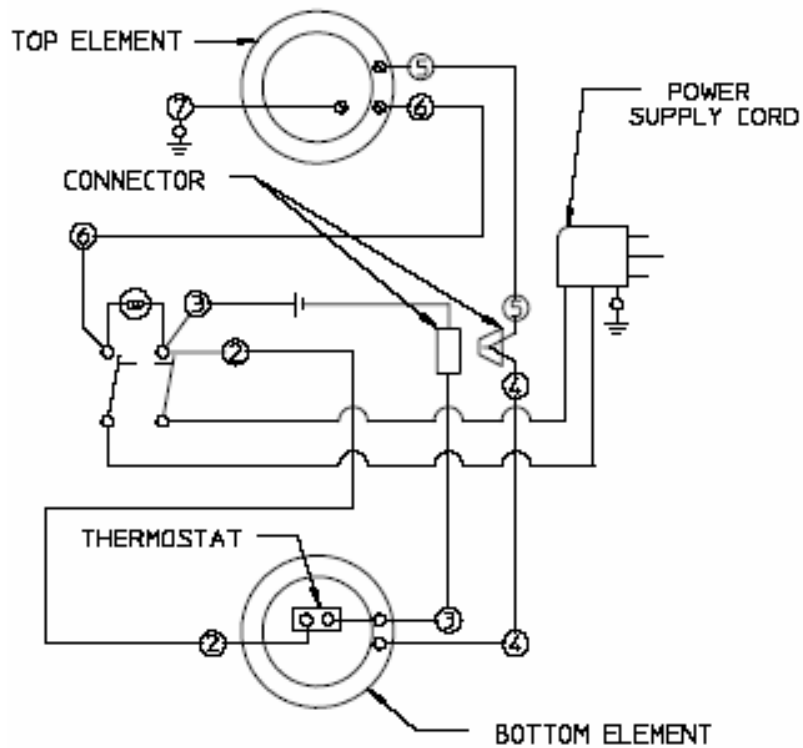


WIRING DIAGRAMS

120 VOLTS, SINGLE PHASE
MODEL WB-1

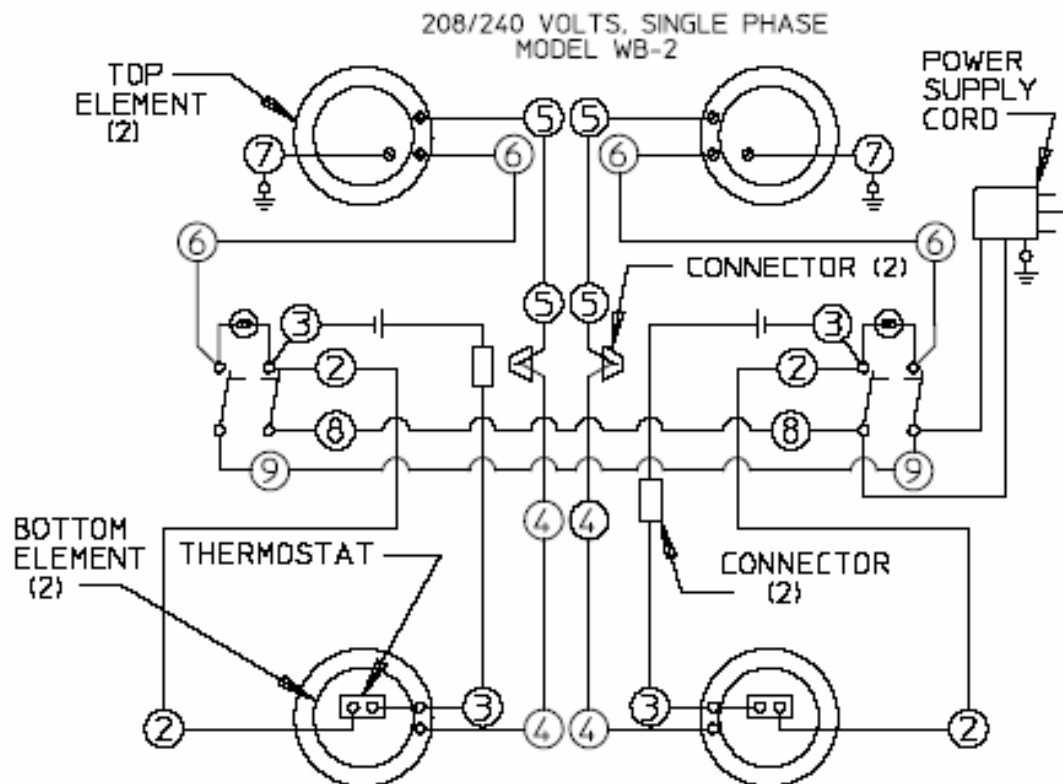
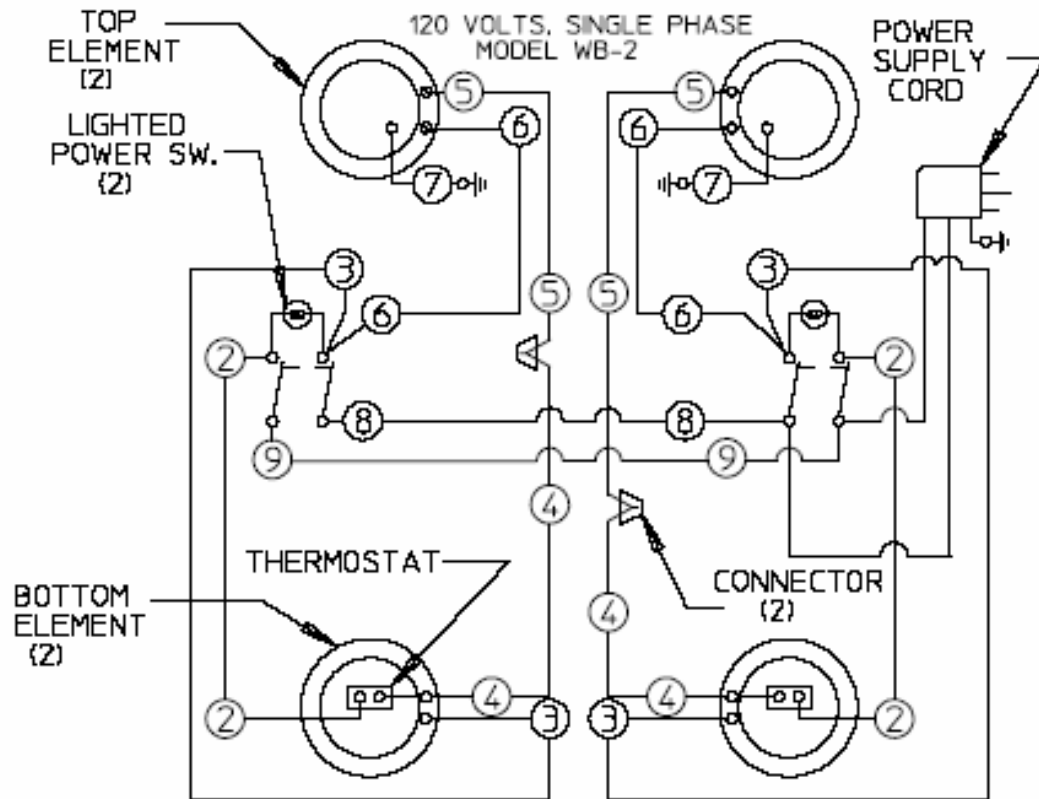


208/240 VOLTS, SINGLE PHASE
MODEL WB-1



REV D 42250

WIRING DIAGRAMS (continued)



REV D 42250

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